bitter cassava, and baked into small balls which are dropped into the water where they are swallowed by the fish. A fish which has been gullible enough to swallow this fraud soon loses control and floats to the surface where it is captured by the fisherman.

I did not observe nor hear of the use of fish traps or of nets, although these appliances are reported from other parts of the colony.

The fish most commonly used for food are the haimara (*Hoplias macrophthalmus*), huri (*Hoplias malabaricus*), yarrau (*Hypostoma* sp.), low-low (*Silurus* sp.), pirai (*Pygocentrus*), cartabak (*?Tetragonopterus*). The moracot, so well known for its fighting tendencies and flavor in other parts of the colony, is found only in the tidewater portions of the Barama. Hook baits include spiders, calabash pap, cassava bread, and various worms.

Among other food products obtained from the streams are sting-ray (caught on hooks and tasting somewhat like tripe when cooked), small periwinkles or "snails" of two sizes called respectively mari (small) and kue (large), frog eggs.

Vegetable Foods. Every household has its own agricultural field lying at some distance from the house clearing. The slash-and-burn method is used in agriculture, a method which, in the absence of artificial fertilizers, requires the opening up of a new field usually every third year due to the exhaustion of the soil.

I do not intend here to enter into a detailed description of agricultural practices, inasmuch as similar procedures to those followed by the Caribs have been described by Roth, Schomburgk, Farabee, and others. When choosing a spot for a field, the first criterion is good drainage, and for this reason the fields are frequently referred to as "cassava hills." Associated with the topographical position in the problem of drainage is the character of the soil. The proper soil is called "white dirt" and takes its color from the large amount of sand mixed with the loam. First the underbush is cleared away with cutlasses and heaped into piles. Then the trees are cut down with iron axes obtained in trade. For felling large trees with heavily buttressed feet, scaffolds of small logs tied together with bush rope are built ten to fifteen feet above the ground, on which men may stand to do the chopping.

The tree felling is usually done during the rainy season and the movable logs and brush piled into heaps. Some time after the advent of the dry season, the logs and brush are burned, after

1: Gillin E-5 (1932-33)1936 SR9 Carib SR9

354 A sort of lamp or taper is sometimes made of beeswax and cotton. (Lamp, kororeta; beeswax, wawapone.) Yarn is taken from a discarded cotton hammock and made into a coil, which is encased in melted beeswax. The yarn serves as a wick.

●417 352 [251] An adjunct of the house furniture is the drying rack (Carib, aripapone; creole, babracote). On the drying rack, meat is smoked over the fire. Drying racks are also erected outside the house for the purpose of airing and sun-drying cassava bread, split squashes, peppers, and other food. Only two of the patterns mentioned by Roth occur in the Barama country.[1] The three-stick type (Plate 18, *b*) is made with three sticks stuck into the ground like a tripod, with their tops tied together; about halfway from the ground they support a horizontal frame or rack. The four-upright type is a rectangular horizontal frame or grill supported on four upright forked sticks (Plate 13, *a*). The drying racks may vary in height and size and, as stated, may be situated inside or outside the house. Their several parts are tied together with bush-rope.

343 As illustrated in the description and plan of the village of Sawari (Figs. 9–12), various subsidiary buildings and out-houses may be associated with the family dwelling. These serve the purposes of kitchen, storehouses, or drink houses, as the case may be. They are always four-pillar types of less elaborate construction [341] than the dwelling itself, although the design may vary from one of the temporary benab types to the simpler forms of house design, usually without wall plates. Sometimes such a subsidiary house is a former dwelling converted into an outhouse when a newer and more elaborate dwelling is constructed. A structure to which every family aspires is a drink house (kanu'eti). Such a building [445] shelters the kanu, or cassiri barrel, a large trough hollowed out of a single log, in which the drink is allowed to "set," and from which it is served at sprees. Families unfortunate enough not to possess a kanu use large pottery jars for holding the drink. In this case the jars are kept in the dwelling house, no special structure being necessary.

231 136 Numerous wild animals are regularly kept about the house as pets. Among the most important of these is the warakabra, a fowl with the iridescent plumage of a peacock and the abbreviated rump of a guinea hen; these birds set up a warning scream upon

[1] Roth, 1924, *An Introductory Study of the Arts, Crafts, and Customs*, pp. 276–277.

1: Gillin E-5 (1932-33) 1936 SR9 Carib SR9

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a, A group of women delousing each other. The forehead of the woman sitting on the cassava trough at the right is decorated with a tuft of white powis-down. The frame work is a rack for drying meat and other foods in the sun.

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b, Details of house construction. Note forked or flanged top of pillar on which rest the runner, tie-beam, and wall plate (longitudinal beam supporting rafters).

[End plate 13]